JAVA 2-QB COFFEE DISPENSER



- DISPENSE REGULAR / DECAF COFFEE
- DISPENSE INTO AIRPOT OR CARRIER

Cecilware sells value... Worldwide

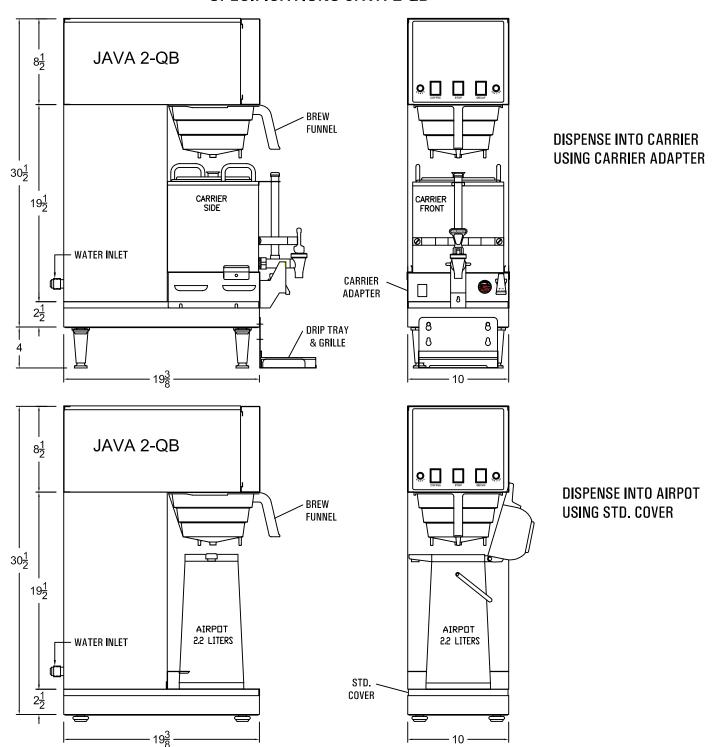
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SPECIFICATIONS JAVA 2-QB



Electrical Specifications

* Shipped with 120V Line cord.

MODEL NO	VOLTS	WATTS	PHASE & CYCLES	POWER CORD	RECEPTACLE
JAVA 2-QB	120	1,600	1 PH. 50/60 Hz	* 5-15P (15A Cord)	5-15R
	120/240	6,400	1 PH. 50/60 Hz	* L14-30P (30A Cord)	L14-30R
	240	6,400	1 PH. 50/60 Hz	* L6-30P (30A Cord)	L6-30R

Water Connection

JAVA 2-QB

Required Water Pressure: 20 to 100 PSI. Brewer is supplied with ¼ 0D male flare fitting

INSTALLATION

Water Inlet Connection:

This equipment is to be installed to comply with the applicable Federal, State, or local plumbing codes having jurisdiction. In addition:

- 1. A quick disconnect water connection or enough extra coiled tubing (at least 2 times the depth of the unit) so that the machine can be moved for cleaning underneath.
- 2. An approved back flow prevention device, such as a double check valve to be installed between the machine and the water supply.

The JAVA2-QB is equipped with a 1/4" Flare Water Inlet Fitting, located behind the unit near the bottom.

HIGHLY RECOMMENDED:

A WATER SHUT-OFF VALVE and A WATER FILTER, preferably a combination Charcoal/Phosphate Filter, to remove odors and inhibit lime and scale build up in the machine. Note: In areas with extremely hard water, a water softener must be installed in order to prevent a malfunctioning of the equipment and in order not to void the warranty.

STARTUP PROCEDURE

Caution: Make sure that the Heater Switch, located behind unit near the bottom, is in the OFF (toggle down) position.

- 1. Connect the 1/4" Dia. copper waterline to the 1/4" flare water inlet fitting of the valve.
- 2. Connect the power cord into a proper receptacle.
- 3. Activate the **Power Switch** (Toggle Up). The tank will start filling. Allow approximately **5** minutes for the tank to fill.
- 4. Activate the **Heater Switch**. Allow approximately **20-45** minutes for the water to reach a preset temperature of 200°F. The heat up time will depend on the water inlet temperature, the input voltage, and the wattage of the elements in the machine.
- 5. Place cup under nozzle and press dispense switch, button will light while dispensing. The machine will dispense water at the rate of **1.3** oz. per second.

 Repeat it several times for each dispense switch to check for consistent output.
- 6. While the tank is heating up, remove the hoppers, load them with products and reposition them back in the machine.

NOTE: Carrier capacity is 1 ½ Gallons.

Machine is factory set to brew 1 Gallon of coffee at a time. When volume drops below ½ Gallon, another 1 Gallon of coffee can be safely brewed without overfilling.

PROGRAMMING FOR AUTOMATIC DISPENSE

(See Door diagram)

- 1. Turn Power Switch ON (toggle switch inside door).
- 2. PRESS and HOLD [red] STOP Button with one hand.
- 3. PRESS and HOLD [green] DISPENSE Button with other hand.
- 4. RELEASE [red] STOP Button ONLY.
- 5. Continue to HOLD [green] DISPENSE Button for 5 SECONDS, then RELEASE.
- 6. PRESS and RELEASE [green] DISPENSE Button. Product begins dispensing.
 When it reaches the "DESIRED VOLUME",
- 7. PRESS and RELEASE [green] DISPENSE Button to SET "DESIRED VOLUME".

 DISPENSE Button can be jogged to top off.
- 8. PRESS and RELEASE [red] STOP Button to LOCK IN "DESIRED VOLUME".
 Repeat steps 1 to 8 for each Dispense Button.

The Automatic Dispense Buttons are factory programmed to dispense 1.3 oz. of water per second.

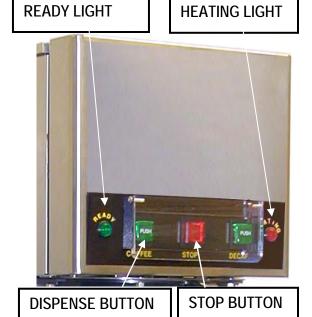
PRODUCT STRENGTH ADJUSTMENTS:

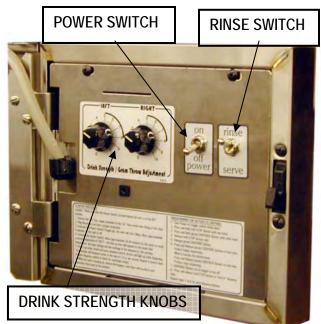
The JAVA 2-QB units have variable speed control auger motors with variable speed of 10 to 90 RPM].

Drink or Product Strength can be changed by adjusting the **Gram Throw Dial** on inside door panel.

The Gram Throw is factory preset at approx. 2.2 gr. per 8 oz. cup for the JAVA 2-QB machines.

The water flow rate adjustment for the dispense valve should remain fixed at 1.3 oz per sec.





CLEANING AND SANITIZING:

SANITIZING: All food dispensing units should be sanitized periodically. All parts to be sanitized must be cleaned first. To prepare a sanitizing solution: ADD 2 TSP. OF LIQUID CLOROX BLEACH (5.25% CONCENTRATION) TO 1 GALLON OF WATER AT ROOM TEMPERATURE (70°F - 90°F).

Soak all parts for a minimum of 3 min. in the sanitizing solution. Note: Always start with an unopened bottle of Clorox Bleach since the solution from an opened bottle has a short life span.

Let all sanitized parts drain and dry naturally. DO NOT WIPE THEM DRY. Before using the sanitized unit (or parts) with foodstuffs, rinse all parts thoroughly with water.

CARE FOR STAINLESS STEEL:

STAINLESS STEEL surfaces, that comes in contact with food substances, MUST BE CLEANED EVERY DAY. WHEN CLEANING STAINLESS STEEL, ONLY A PH NEUTRAL CLEANER IS TO BE USED. Use nylon or brass brushes (not steel wire brushes) for removing food deposit. Many food products contain acids, alkalis, or other substances, which corrode Stainless Steel.

RECOMMENDED DAILY CLEANING AND MAINTENANCE

1. Empty drip tray and wash with dish detergent.

Rinse Chamber:

Flip Toggle SWITCH to RINSE position and press DISPENSE BUTTON. When done, flip toggle switch to SERVE position. Remove and refill Hopper.

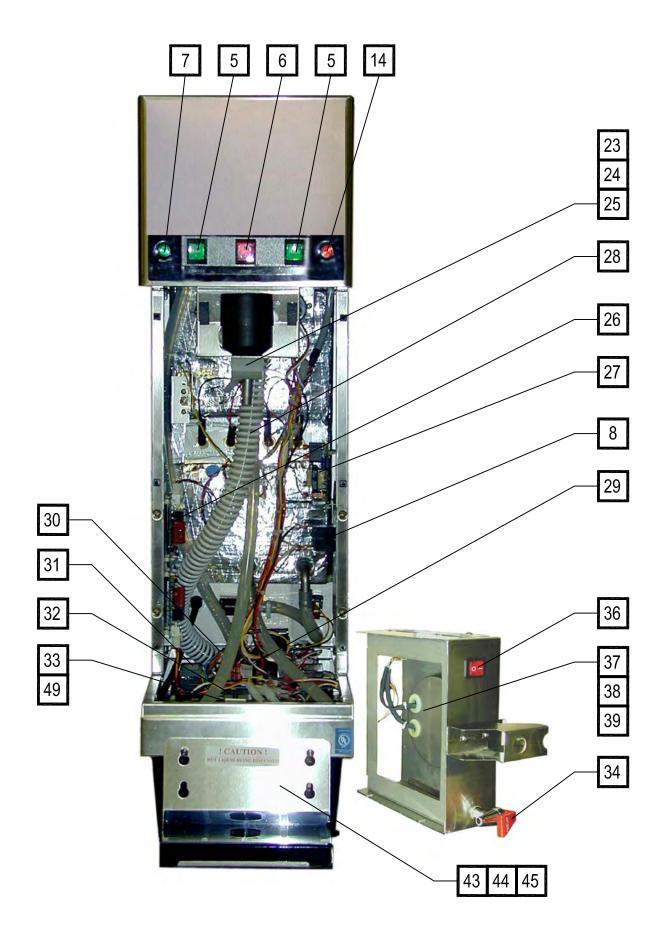
Note: Turn PRODUCT GUIDE UP to reduce spillage. Return to down position when re-inserting hopper

CLEAN HOPPER (once a week)

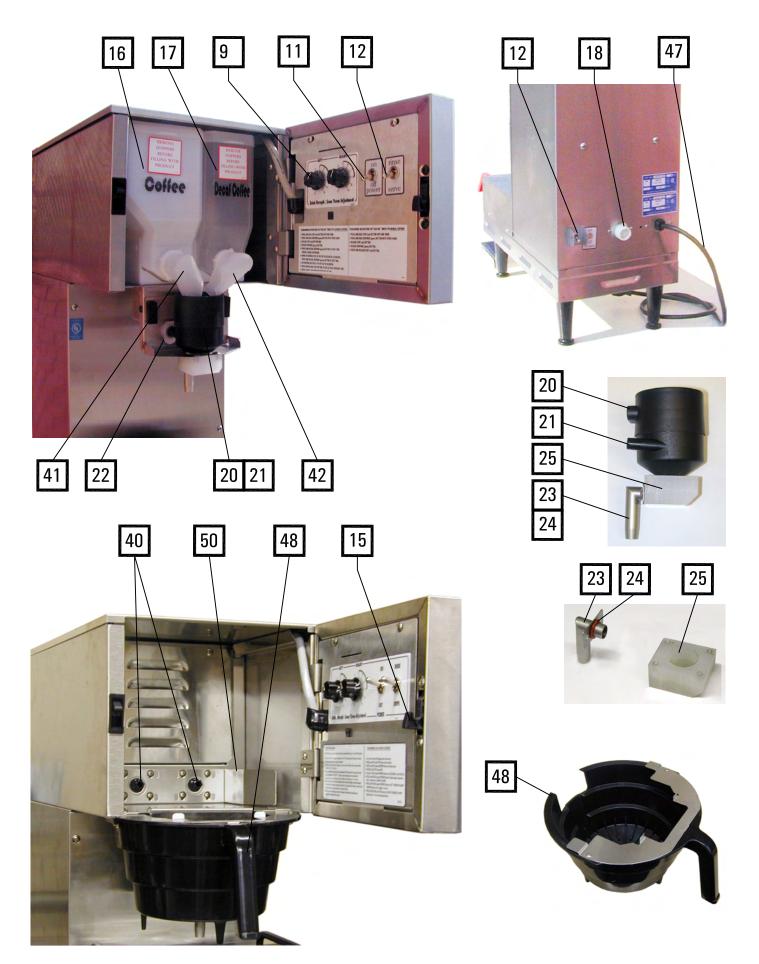
- 1. Turn the product guide up, and remove hopper.
- 2. Empty out Hopper.
- 3. Pull off Product Guide.
- 4. Wash parts with dish detergent.
- 5. Rinse, dry, and re-assemble parts.

CLEAN DISPENSE CHAMBER (once a week)

- 1. Twist CW and pull off STEAM DEFLECTOR.
- 2. Pull off DISPENSE CHAMBER.
- 3. Wash components with dish detergent.
- 4. Rinse, dry, and re-assemble parts.



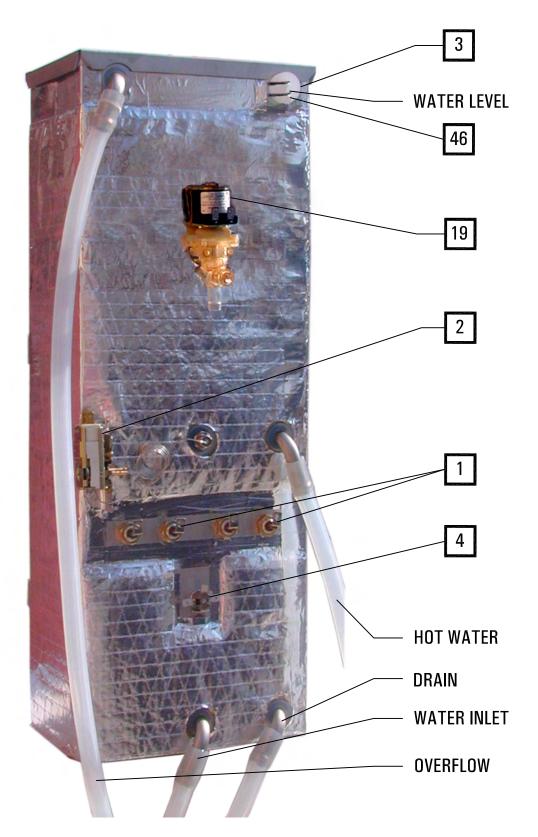
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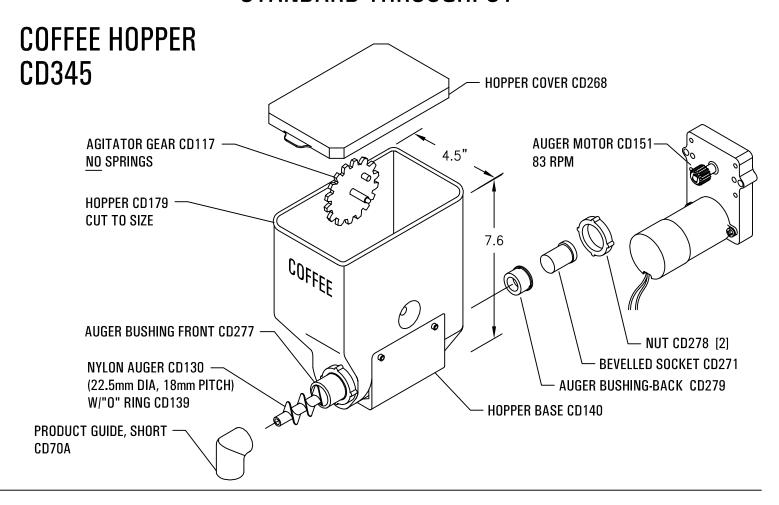
WATER TANK

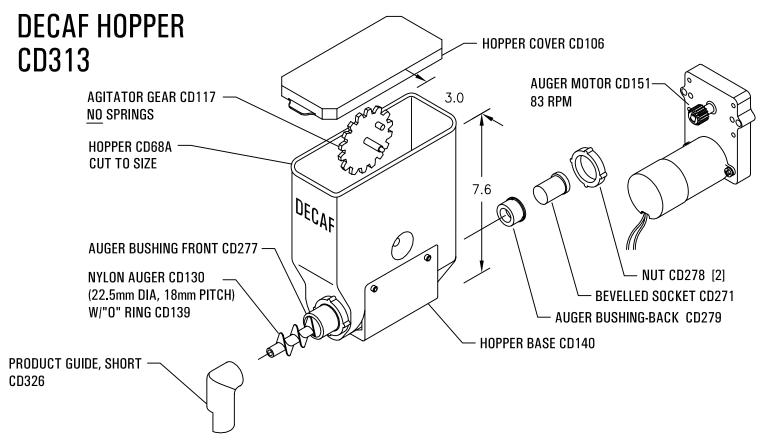
893 CU" = 3.8 GALS



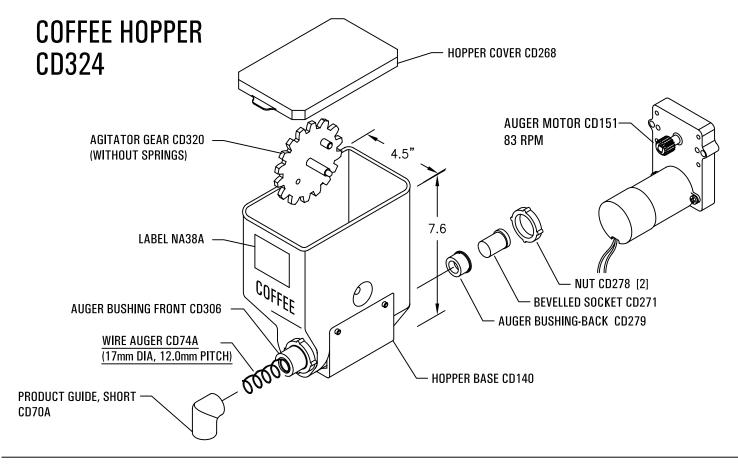
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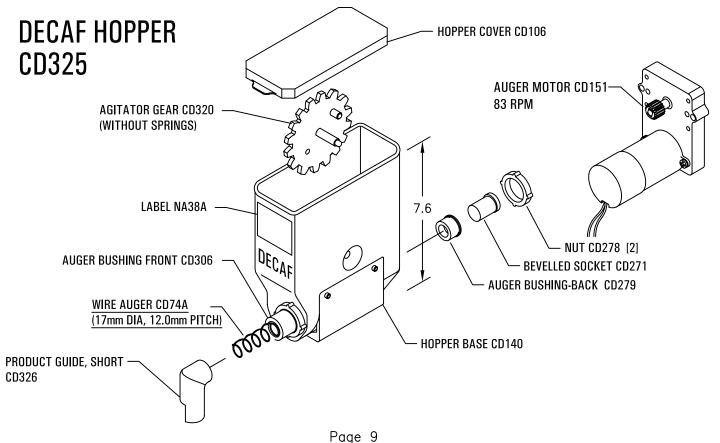
STANDARD THROUGHPUT





HOPPERS WITH 12.0 mm PITCH WIRE AUGER LOW THROUGHPUT





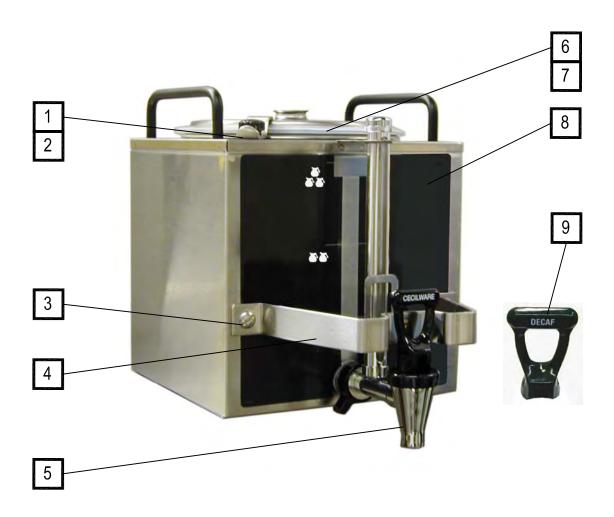
PARTS LIST: JAVA 2-QB

ITEM	DESCRIPTION	PART NO	QTY
1	HEATER, 3200W - 240V	G358A	2
2	THERMOSTAT	L681A	1
3	SILICONE GROMMET, 12 mm	M461A	88
4	HI-LIMIT, 220° CUTOUT	L573A	1
5	PUSH BUTTON SWITCH (GREEN DISPENSE)	L455A	2
6	PUSH BUTTON SWITCH (RED STOP)	L574A	1
7	PILOT LIGHT, GREEN (READY)	C072A	1
8	RELAY, 120V	B138A	2
8	RELAY, 220V (FOR 240 V UNITS)	B172A	2
9	POTENTIOMETER	L557A	2
10	SPEED CONTROLLER	L556A	2
11	TOGGLE SWITCH, DPST (POWER ON-OFF)	L299A	1
12	TOGGLE SWITCH, SPST (RINSE-SERVE) & (HEATER)	L069A	2
13	DOOR LABEL	NJ55A	1
14	PILOT LIGHT (HEATING)	C165A	1
15	LATCH	M705A	1
16	P-HOPPER, REGULAR COFFEE	CD324	11
17	HOPPER, DECAF	CD325	1
18	WATER INLET VALVE	CD257	1
19	DISPENSE VALVE	L467A	1
20	STEAM CAP, BLACK	CD272	1
21	MIXING BOWL, BLACK	CD275	1
22	SOCKET, MIXING BOWL	CD67A	2
23	SPOUT	K690A	1
24	"O" RING	M863A	1
25	SPOUT ADAPTER	M864A	1
26	TEACH-ME TIMER	L576A	2
27	LEVEL CONTROL	L690A	1
28	BLOWER HOSE (1" DIA)	CD214	1
29	CONTACTOR 2 POLE 30/40 AMP, 120V	B177A	1
30	BLOWER/FAN	CD56A	1
31	TRANSFORMER 24V	CF29A	2
32	TERMINAL BLOCK	B000A	1
33	LABEL, TERMINAL BLOCK (L1, N, L2)	NJ72A	1
34	HOT WATER FAUCET	D085A	1
35	LABEL, HOT WATER	NG12A	1
36	POWER SWITCH, ROCKER	L155A	1
37	WARMER ELEMENT, 120V 100W	G108A	1
38	GROMMET, WARMER	M090A	2
39	WARMER REFLECTOR	U485A	1
40	AUGER MOTOR 24V, 83 RPM *	CD151	2
41	PRODUCT GUIDE, LEFT	CD70A	1
42	PRODUCT GUIDE, RIGHT	CD326	1
43	DRIP TRAY PLATFORM	RE73A	1
44	DRIP TRAY	75014	1
45	DRIP TRAY GRILL	75015	1
46	DUAL LEVEL PROBE ASSEMBLY	K659Q	1
47	POWER CORD 120V	C032A	1
48	FUNNEL	V260A	 1
49	LABEL, TERMINAL BLOCK (INSTRUCTION 120/240)	NJ78A	<u>-</u>
50	HOPPER GUIDE	SJ89A	 1
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^{*} AUGER MOTOR WAS 24V, 90 RPM

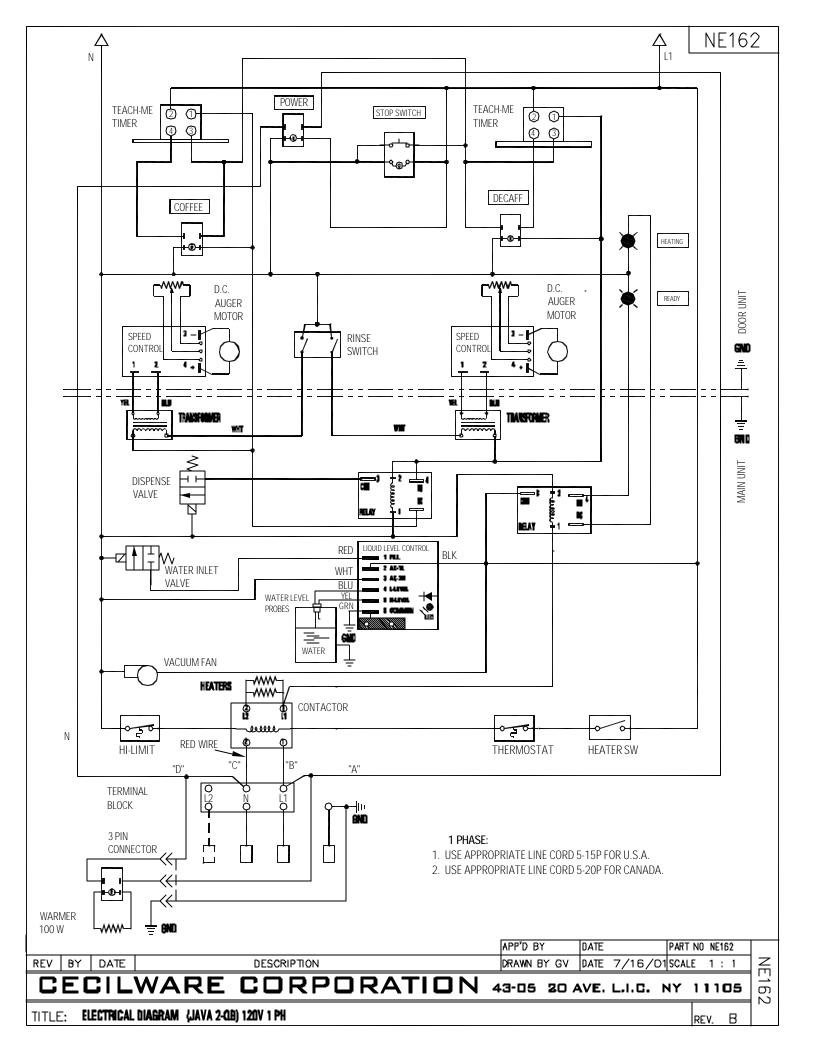
CARRIER CAR-1 NESTLES

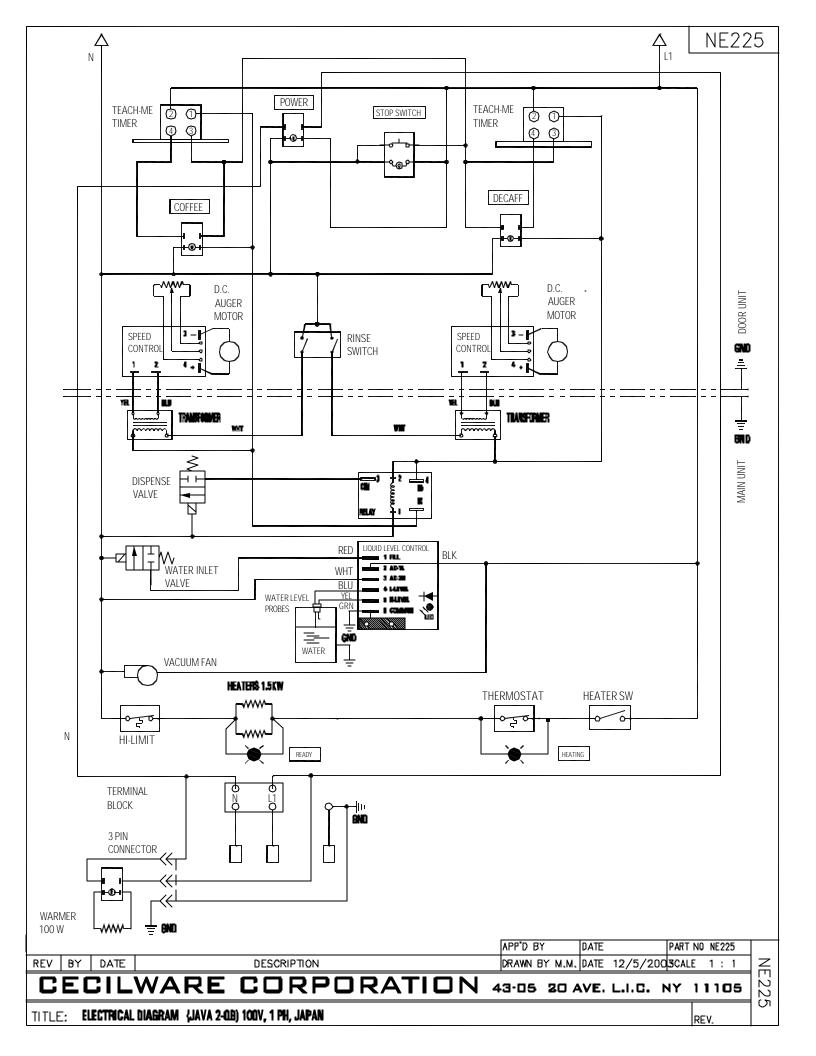
(CAPACITY 1.5 GALLONS)



PARTS LIST: CARRIER CAR-1

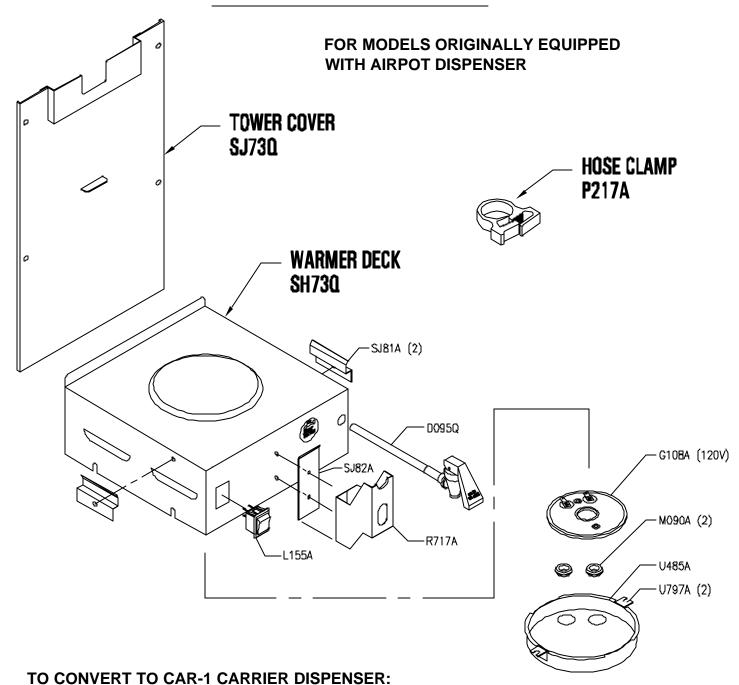
ITEM	DESCRIPTION	PART NO	QTY
1	HOLD DOWN BRACKET	U833A	2
2	THUMB SCREW 10-32 x 1"	M299A	2
3	SCREW, 1/4-20 x 5/8 SS TRUSS	P465A	2
4	FAUCET GUARD	U812A	1
5	FAUCET SHANK ASSEMBLY	99461	11
6	CARRIER COVER SUB-ASSEMBLY	U811Q	1
7	GASKET, CARRIER COVER	M294A	1
8	LABEL, FRONT CARRIER	NG47A	1
9	GREEN DECAF HANDLE ONLY	D097A	1





CARRIER CONVERSION KIT # SK79Q

FOR USE WITH CAR-1 CARRIER

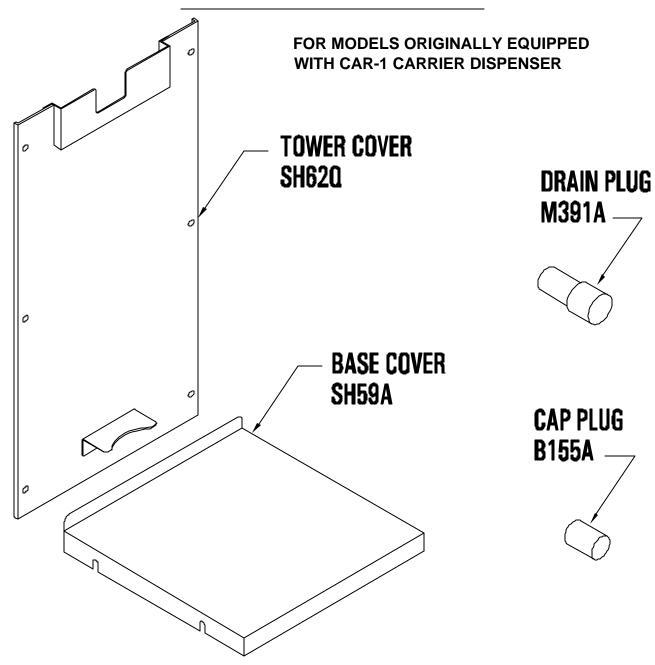


1. Disconnect Electrical Power to the Machine.

- 2. Remove Tower Cover SH62Q and Base Cover SH59A (Used with Airpot Dispenser).
- 3. Make electrical connection to Warmer Deck SH73Q (2 pin plug and socket).
- 4. Drain Water Tank, Remove drain plug M391A from hot water hose, then connect hose to hot water faucet. Install hose clamp P217A.
- 5. Install Tower Cover SJ73Q and Warmer Deck SH73Q (Used with CAR-1 CARRIER Dispenser).

AIRPOT CONVERSION KIT # SK670

FOR USE WITH 2.2 LITER AIRPOT



TO CONVERT TO AIRPOT DISPENSER:

- 1. Disconnect Electrical Power to the Machine.
- 2. Remove Tower Cover SJ73Q and Warmer Deck SH73Q (Used with Carrier Dispenser).
- 3. Disconnect electrical connection to Warmer Deck (3 pin plug and socket), Insulate with cap plug B155A and tape connector back into the main harness.
- 4. Drain Water Tank, Disconnect hot water hose from hot water faucet and plug the end of the hose with drain plug M391A.
- 5. Install Tower Cover SH62Q and Base Cover SH59A (Used with Airpot Dispenser).

RETROFIT CARRIER KIT # SK66Q

FOR USE WITH CAR-1 CARRIER

FOR JAVA 2-QB SHIPPED PRIOR TO APRIL 2002

